



Rio Arriba County Detention Center (RACDC) POLICY 076: FOOD PREPARATION

All food must be prepared in accordance to local and state health regulations. The assistant administrator shall be responsible for assuring compliance.

Procedure:

1. The detention cooks shall familiarize themselves with state and local health regulations for food preparation.
2. All food preparation at the Rio Arriba county detention facility will be done under direct supervision of a detention cook.
3. The cooks shall insure that food is prepared under sanitary conditions.
4. The assistant administrator shall inspect the kitchen on a weekly basis to assure sanitary conditions exist.
5. The assistant administrator shall keep a record of all kitchen inspections.
6. The detention cooks shall inspect the kitchen trustees daily to ensure that:
 - a. clean uniforms are worn;
 - b. proper personal hygiene is maintained;
 - c. proper hair restraints are worn;
 - d. trustees do not have open cuts or sores;
 - e. trustees wear plastic gloves when handling food.
7. The Rio Arriba county detention Facility shall only order USDA inspected meat and poultry.
8. The cooks shall thaw frozen foods in proper refrigeration only.
9. The cooks shall ensure that all raw food is cleaned thoroughly before being served.
10. The cooks shall ensure that all food is maintained at proper temperatures until served.
11. Cooks shall ensure that enough meals are prepared for all inmates.